

Slow Cooker Chicken Tikka Masala

Slow Cooker Chicken Tikka Masala: A flavorful and creamy Indian dish with tender chicken, aromatic spices, and a rich tomato sauce, cooked to perfection in a slow cooker.

★★★★★ 5 from 1 vote

PREP TIME

15 mins

COOK TIME

4 hrs

TOTAL TIME

4 hrs 15 mins



CUISINE

Indian



SERVINGS

6

CALORIES

400 kcal

INGREDIENTS

- 1 - 29 oz can tomato sauce
- 1 - 14 oz can crushed tomatoes
- 1.5 - 2 lb chicken breast, cut into chunks
- 1 small onion chopped
- 4 cloves of garlic minced
- 2 tbsp butter (optional)
- 1 tbsp cumin
- 1 tbsp sugar
- 2 tbsp paprika
- 1 tbsp ground ginger
- ½ tbsp curry powder (yellow)
- ½ tbsp cayenne pepper (medium heat)
- ½ tbsp cinnamon
- ½ tbsp salt
- ¼ tbsp black pepper
- ¼ tbsp turmeric
- 1 cup heavy cream
- Chopped cilantro for garnish
- Cooked rice for serving

INSTRUCTIONS

1. In the slow cooker, combine the tomato sauce and crushed tomatoes.
2. Add the chicken breast chunks, chopped onion, minced garlic, and butter (if using) into the slow cooker.
3. In a separate bowl, mix together the cumin, sugar, paprika, ground ginger, curry powder, cayenne pepper, cinnamon, salt, black pepper, and turmeric.
4. Sprinkle the spice mixture over the chicken and tomato mixture in the slow cooker. Stir well to ensure the spices are evenly distributed.
5. Cover the slow cooker and cook on low heat for 6-8 hours or on high heat for 4-5 hours, until the chicken is cooked through and tender.
6. Just before serving, stir in the heavy cream, allowing it to blend with the tomato and spice mixture to create a creamy sauce.
7. Serve the Slow Cooker Chicken Tikka Masala over cooked rice, garnished with chopped cilantro for added freshness and aroma.

NOTES

Cook 6-8 hours on low, 4-5 on high. Before serving, stir in heavy cream. Serve over rice, garnish with cilantro if desired. I like to stir 1/3 c chopped cilantro into the cooked rice for color and aroma.



KEYWORD

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